

Planning on Starting a New Restaurant?

Here are 7 tips to consider in your pipeline of discovery.

#1

Start with a good restaurant business plan and set specific measurable goals.

#2

Do not let paying your taxes escape your attention.

#3

Cash flow is king, so keep an eye on it.

#4

Review your books constantly

see which days have heaviest customer turnover rates.

#5

Get help and advice on where you can best realize profits.

#6

Watch expenditures like a hawk -

ask us about the "million dollar spatula."

#7

Find an experienced restaurant accountant.

Explore these seven restaurant tips with our deep dive blog post

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